Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MONTAGNY 1ER CRU
2020

Appellation shared between the villages of Buxy, Montagny les Buxy, Jully les Buxy and St Vallerin



VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

VINEYARD

Located at the southern end of the Côte Chalonnaise, the Montagny AOC only produces Chardonnay. Blending of different cuvées vinified separately from Bonneveaux, Perrières et Coères.
Wine-Growing method : sustainable
Harvest: 100% manual
Soil : Calcareous clay, Marl
Production area : 215,13 ha
Altitude : 250-300 m
Average age of vines : 50 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press.
100% crushed grapes

12 months (whose 4 months in stainless steel tank)
95 % oak barrels (whose 17% of new oak) and 5 % stainless steel

13,5% vol.

TASTING

Tasting note

Full and round on the palate with notes of minerality, spices and hazelnut. It is fresh and pleasing in the first two to three years with seven years ageing potential.

Food pairings

Ideal with pâtes, rillettes, or cheese such as goat cheese, Beaufort, Comté, Emmental or Saint-Paulin.

Serving temperature : 10-12°C

Should be drunk between : 2022-2028

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